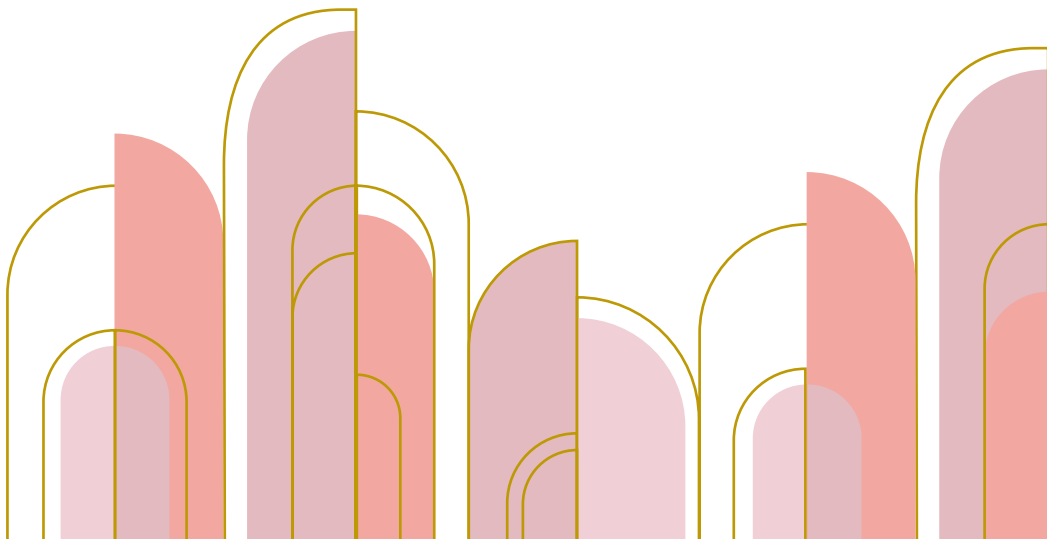


GODIAMOCI LA FESTA!
ORETTA
KING WEST





THE EVENT SPACES



THE MEZZANINE our upper level of dining, is where we host the majority of private functions. Divisible by two large oak sliding doors, the Soggiorno (the living room) and the L'attico (the penthouse) hold a maximum of 65 guests seated and 90 guests for a standing reception style event.





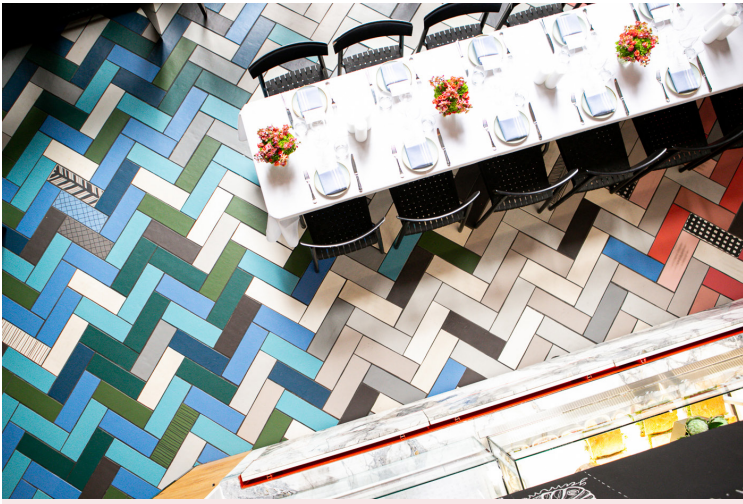
THE SOGGIORNO can accommodate up to 32 guests seated at multiple tables or 20 guests at one board-room style table. The space has a balcony that overlooks the main dining room. Soggiorno is perfect for both formal and casual events, allowing private diners to enjoy the ambiance of the restaurant and the views of King Street West.



ORETTA
KING WEST



THE L'ATTICO section features a fully functioning presentation kitchen and marble island that can host up to 30 guests on multiple tables, 26 on one harvest table, or 50 for cocktail reception. This space makes your guests feel like you are hosting from the comforts of home with the ease of service from our dedicated staff. Here you have the option of a private chef and custom bar service. There is also room for casual seating at the presentation island for 16 guests. The Oretta private rooms on the mezzanine level are not wheelchair accessible.



CAMBUSA our cafe by day and private dining by night, can accommodate up to 40 guests cocktail style and up to 24 seated at one harvest table. The Cambusa creates a chef's table atmosphere where we can set up a personal bar and a private chef if needed. This space can also include the patio at an additional cost.



CANTINA our Semi-Private Dining Room, can accommodate up to 24 guests at multiple tables of 12 parallel to each other. This space is featured on the west side of our main dining room and allows your guests to feel a part of the atmosphere of the restaurant while still maintaining a semi-private space.



THE FOOD

HOR'S D'OEUVRES

We recommend 3-4 pieces per person for cocktail hour

COLD (PRICED PER DOZEN)

- Caprese skewer / 38
- Prosciutto melone / 38
- Truffle crostini / 42
- Burrata crostini / 42
- Smoked salmon tartare / 52
- Steak tartare / 52

HOT (PRICED PER DOZEN)

- Pizza slices ***margherita* / 32
- Crisp artichoke / 38
- Chicken speducci / 42
- Lamb speducci / 42
- Crisp calamari / 42
- Melanzane alla parmigiana slider / 52
- Polpetta Sliders / 64
- Porchetta sliders / 78
- Grilled octopus skewer / 72 - sliders / 108

DOLCE

- Mini bomboloni ***nutella* / 42
- Mini cannoli / 42
- Assorted Tarts / 52

**All items can be passed or set up as stationary items depending on your event style.*

***Assorted flavours extra*

FOOD PLATTERS & STATIONS

THE ORETTA FRUIT PLATTER

Selection of seasonal fruit
Price per person 8

THE ORETTA VEGETABLE PLATTER

Grilled or raw options available
Price per person 10

THE ORETTA SALUMI BOARD

Charcuterie, marinated olives, focaccia
Price per person 12

THE ORETTA CHEESE BOARD

Selection of cheeses, focaccia
Price per person 12

FRESH PASTA STATION

House made pasta served with chef's selection sauce
Pomodoro (per person) 8
Bolognese (per person) 12
Chef Attended / 400

OYSTER SHUCKING

Served with classic mignonette and lemon
Price per piece 3.60 (Minimum 100 pieces)
Chef Attended / 400



THE BRUNCH

BRUNCH "A" / 42 served family style

PRIMI

INSALATA VERDE

Ontario bib lettuce, yogurt dressing,
crushed pistachios

CROSTINI

Chef's selection

SECONDI

SPEZZATINO DI POMODORO

stewed tomato, fried eggs

TRAPANESE PIZZA

buffalo mozzarella, almond & tomato pesto,
eggplant, basil

DOLCE

ASSAGGI DOLCI

Chef's selection of assorted desserts

BRUNCH "B" / 45

PRIMI

YOGURT E MUESLI

vanilla, honey, assorted nuts, dried fruit, pumpkin
seeds

SECONDI (CHOICE OF):

UOVA BURRATA E TARTUFO

burrata, free range scrambled eggs, shaved
black truffle

AVOCADO E POMODORO

Sourdough avocado and scrambled eggs

TAGLIATA DI MANZO

6oz flat-iron steak, scrambled eggs, potatoes,
black truffle

DOLCE

FRITTELLE

Lemon cake, seasonal garnish



THE MENU

MENU "A" / 55 served family style

PRIMI

CARCIOFI FRITTI

crisp artichoke hearts, citrus gremolata

CESARE

romaine hearts, bagna cauda, parmigiano, focaccia crumble, anchovy, crisp prosciutto

PIZZA MARGHERITA

tomato, basil, fior di latte, parmigiano

SECONDI

TAGLIATA DI MANZO

6oz flat-iron steak, seasonal garnish

BRANZINO

Mediterranean sea bass, seasonal garnish

DOLCI

TORTA DI LIMONE

lemon curd, graham cracker, Italian meringue

TIRAMISU

traditional mascarpone & espresso tiramisu, savoiardi cookie, cocoa powder

MENU "B" / 69

PRIMI (FAMILY STYLE):

TAGLIERE MISTO

mixed board of sliced meats, cheese, preserves accompanied by bread basket

INSALATA AGRUMI

assortment of citrus, fennel, chili, shaved almond

BURRATA E PROSCIUTTO

D.O.P Burrata, Pio Tosini prosciutto crudo, basil

SECONDI (CHOICE OF):

PASTA ALLA NORMA

house-made pasta, cherry tomato sauce, eggplant, ricotta salata, basil

TAGLIATA DI MANZO

6oz flat-iron steak, seasonal garnish

BRANZINO

Mediterranean sea bass, seasonal garnish

DOLCE

TIRAMISU

traditional mascarpone & espresso tiramisu, savoiardi cookie, cocoa powder

MENU "C" / 79
served family style

PRIMI

TAGLIERE MISTO

mixed board of sliced meats, cheese, preserves
accompanied by bread basket

TONNO

Albacore tuna, grapes, fennel, olives, yogurt, chili

CARCIOFI FRITTI

crisp artichoke hearts, citrus gremolata

SECONDI (CHOICE OF):

PEPPERONE

roasted and stuffed banana pepper, tomato
risotto, caper, walnut, oregano, parmigiano

BRANZINO

Mediterranean sea bass, seasonal garnish

PASTA ALLA NORMA

house-made pasta, cherry tomato sauce, eggplant,
ricotta salata, basil

BISTECCA DI MANZO

8oz prime striploin, seasonal garnish

DOLCI (CHOICE OF):

TIRAMISU

traditional mascarpone & espresso tiramisu,
savoardi cookie, cocoa powder

TORTA DI LIMONE

lemon curd, graham cracker, Italian meringue

MENU "D" / 110

ANTIPASTI (CHOICE OF):

TONNO

Albacore tuna, grapes, fennel, olives, yogurt, chili

TARTARA

P.E.I. flat iron, bone marrow, D.O.P. pecorino sard

INSALATA MISTA

romaine, endive, tomato, cucumber, onion, fennel,
salamoia dressing

PRIMI (CHOICE OF):

PASTA POMODORO

House-made pasta, preserved tomato sauce,
parmigiano

PASTA BOLOGNESE

House-made pasta, veal bolognese, parmigiano

SECONDI (CHOICE OF):

BRANZINO

Mediterranean sea bass, seasonal garnish

BISTECCA DI MANZO

12oz prime striploin, seasonal garnish

PEPPERONE

roasted and stuffed banana pepper, tomato
risotto, caper, walnut, oregano, parmigiano

DOLCI (CHOICE OF):

TIRAMISU

traditional mascarpone & espresso tiramisu,
savoardi cookie, cocoa powder

TORTA DI LIMONE

lemon curd, graham cracker, Italian meringue



VINO

	VINTAGE	REGION	BOTTLE
SPUMANTE			
Prosecco doc extra dry millesimato, principe di porcia <i>glera</i>	'20	FRIULI VG	60
Franciacorta brut naturae, barone pizzini (traditional method) <i>chardonnay, pinot nero</i>	'15	LOMBARDIA	150
Prosecco doc brut rose', principe di porcia <i>glera, pinot nero</i>	'NV	FRIULI VG	60
BIANCO			
Torre di giano, lungarotti <i>vermentino, grechetto, trebbiano</i>	'20	UMBRIA	60
Verdicchio di matelica, collestefano <i>verdicchio</i>	'20	MARCHE	70
Sauvignon blanc, La tunella <i>sauvignon blanc</i>	'20	FRIULI VG	79
Etna bianco, Tornatore <i>carricante</i>	'20	SICILIA	85
Chardonnay I Sistri, Felsina <i>chardonnay</i>	'19	TOSCANA	120
ROSATO			
Bricco preje, poderi dei bricchi astigiani <i>barbera, pinot nero</i>	'20	PIEMONTE	59
Rose' di casanova, la spinetta <i>sangiovese, prugnolo gentile</i>	'20	TOSCANA	78
ROSSO			
Valpolicella doc, Grotta del Ninfeo <i>corvinone, corvina, rondinella, molinara</i>	'20	VENETO	65
Aglianico verbo, cantina di venosa <i>aglianico</i>	'18	BASILICATA	70
Barco reale di Carmignano, Tenuta Capezzana <i>Sangiovese, cab. Sauvignon, cab. franc</i>	'19	TOSCANA	78
Rosso di Montalcino, La Magia <i>Sangiovese</i>	'19	TOSCANA	90
Montepulciano riserva, Marina Cvetic <i>Montepulciano</i>	'17	ABRUZZO	111
DOLCE			
Moscato d'asti, massolino 750 ml <i>moscato</i>	'20	PIEMONTE	69
Recioto della Valpolicella, Grotta del Ninfeo 500 ml <i>corvina, corvinone, rondinella, Croatina, Osoleta</i>	'14	VENETO	99

*alternate sommelier selections available